



Item: \_\_\_\_\_  
Quantity: \_\_\_\_\_  
Project: \_\_\_\_\_  
Approval: \_\_\_\_\_  
Date: \_\_\_\_\_

# Cuisine Series Heavy Duty Combination Top Ranges

## Models:

- |                                 |                                  |                                   |                                   |                                    |                                     |
|---------------------------------|----------------------------------|-----------------------------------|-----------------------------------|------------------------------------|-------------------------------------|
| <input type="checkbox"/> C836-2 | <input type="checkbox"/> C0836-2 | <input type="checkbox"/> C0836-2M | <input type="checkbox"/> C836-2-1 | <input type="checkbox"/> C0836-2-1 | <input type="checkbox"/> C0836-2-1M |
| <input type="checkbox"/> C836-3 | <input type="checkbox"/> C0836-3 | <input type="checkbox"/> C0836-3  | <input type="checkbox"/> C836-3-1 | <input type="checkbox"/> C0836-3-1 | <input type="checkbox"/> C0836-3-1M |

## Range with 24" Griddle Combination Units



Model C836-2

Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

## Standard Features:

- 30,000 BTU open burners with center pilot and one-piece cast iron top grates (-2, -2-1)
- 25,000 BTU per 12"(305mm) hot top section (-3, -3-1)
- Griddle top with 1" (25mm) thick steel plate, with either full-range valve control (-2 and -3) or embedded thermostat sensor bulb Low to 500F (260C) (-2-1 and -3-1)
- Stainless front and sides
- Stainless steel front rail w/ position adjustable bar
- 1 1/4" NPT front gas manifold
- Ranges can be installed individually or in a battery
- Automatic lighting – all burners
- 6" (152mm) high stainless steel stub back
- 6"(152mm) chrome steel adj. legs
- Stainless steel oven interior w/ removable porcelain bottom
- 40,000 BTU oven burner
- One chrome plated rack per oven – four positions
- Fully insulated oven interior
- 100% safety oven pilot
- Oven thermostat control - 150°-500°F (66°-260°C)

## Optional Features:

- ☐ Grooved griddle - (12"W sections)
- ☐ Range base convection oven (add RC)
- ☐ Porcelain oven interior in lieu of stainless steel interior – NC
- ☐ Single or double deck high shelf or back riser
- ☐ Modular unit with legs and shelf (suffix M) or w/o legs on Refrig. Base (change suffix M to PC)
- ☐ Stainless steel intermediate shelf for cabinet base
- ☐ Stainless steel door(s) for cabinet base units
- ☐ Stainless steel back
- ☐ Continuous plate shelf, 48-72" for battery installations
- ☐ Gas shut-off valves – 3/4", 1", 1 1/4" NPT (Specify)
- ☐ Gas regulator: 3/4" - 1 1/4" NPT (Specify)
- ☐ Gas flex hose w/ quick disconnect 3/4", 1", 1 1/4" (Specify)
- ☐ Stainless steel legs (set of four)
- ☐ Flanged feet set of four
- ☐ Swivel casters (4) w/ front locking
- ☐ Casters w/ polyurethane wheels – non marking
- ☐ Extra oven rack
- ☐ Rear Gas Connection: 3/4" NPT (max 250,000 BTU's) or 1-1/4" NPT

## Specifications:

U.S. Range Cuisine 36" (914mm) wide Heavy Duty Range Series. Model \_\_\_\_\_ with total BTU/hr rating of \_\_\_\_\_ when used with natural/propane gas. Stainless steel front and sides. 6" (152mm) legs with adjustable feet.

**Ovens** - One piece oven door. Stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Standard oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). One chrome plated oven rack for standard ovens and three for convection ovens.

**Griddle Tops** - 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.

**Open Burners** - 30,000 BTU/hr per burner with center pilot. A one piece, cast iron top grate covers two open burners.

**12" (305mm) Section Hot Tops** - 25,000 BTU/hr each burner with one per plate.



NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Garland Commercial  
Industries, LLC  
185 East South Street  
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Enodis

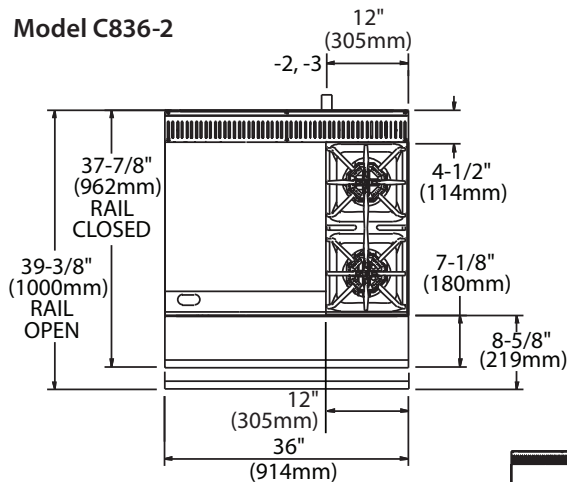
| Model #* | Description  | Total BTU (NAT. Gas) |
|----------|--|----------------------|
| C836-2** | 24" Man Ctrl. Griddle Top & 2 Open Burners - w/Std.Oven  | 160,000              |
| C0836-2  | 24" Man Ctrl. Griddle Top & 2 Open Burners - w/Storage   | 120,000              |
| C0836-2M | 24" Man Ctrl. Griddle Top & 2 Open Burners - Modular Top | 120,000              |
| C836-3** | 24" Man Ctrl. Griddle Top & 12" Hot Top - w/Oven         | 125,000              |
| C0836-3  | 24" Man Ctrl. Griddle Top & 12" Hot Top - w/Storage      | 85,000               |
| C0836-3M | 24" Man Ctrl. Griddle Top & 12" Hot Top - Modular Top    | 85,000               |

| Individual Burner Ratings (BTU/hr) |        |        |
|------------------------------------|--------|--------|
| Burner                             | NAT.   | PRO.   |
| Griddle                            | 30,000 |        |
| Open Top                           | 30,000 | 28,000 |
| 12" Hot Top                        | 25,000 |        |
| Std. Oven                          | 40,000 | 35,000 |
| Conv. Oven                         | 37,000 | 35,000 |

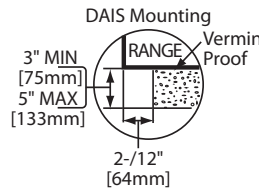
\* Additional -1 indicates Thermostatic Griddle Control (eg C836-2-1)

\*\* Add Suffix "RC" for Convection Oven Base

#### Model C836-2

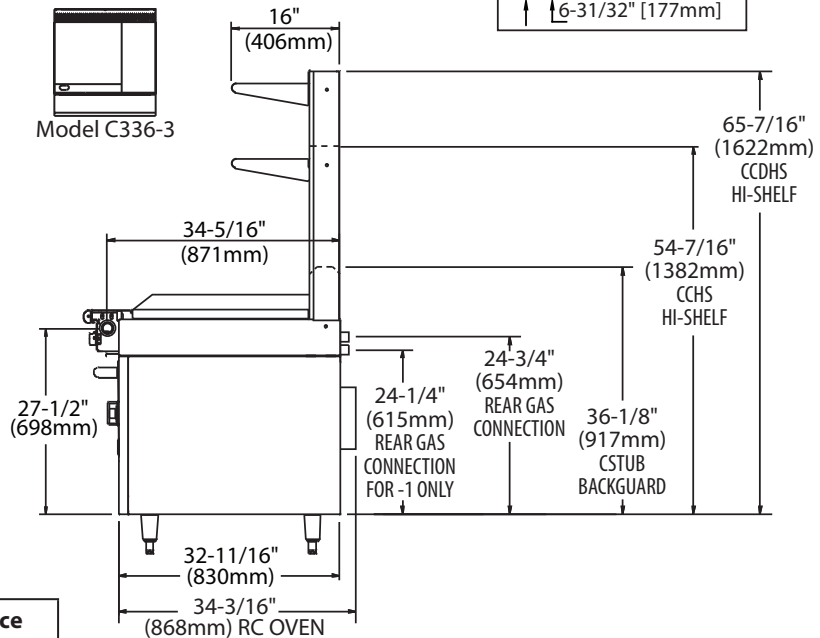
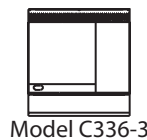
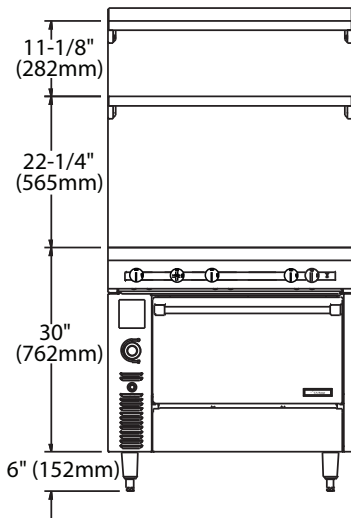
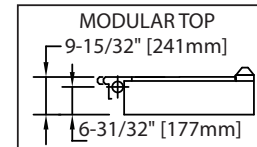


| Interior Dimensions: In (mm) |              |              |          |
|------------------------------|--------------|--------------|----------|
| Product                      | Height       | Width        | Depth    |
| Standard Oven                | 13-1/2(323)  | 26-1/4 (667) | 29 (737) |
| Convection                   | 13-1/2(323)  | 26-1/4 (667) | 25 (635) |
| Cabinet Base                 | 20-1/2 (521) | 32-1/4 (819) | 31 (787) |



| Gas Pressure | NAT.  | PRO.   |
|--------------|-------|--------|
| Min. Supply  | 7" WC | 11" WC |
| Operating    | 6" WC | 10" WC |

Gas Manifold 1-1/4" NPT



| Combustible Wall Clearance |            |
|----------------------------|------------|
| Sides                      | Back       |
| 6" (152mm)                 | 6" (152mm) |

Form# C836-2,-3 (08/07)